

HAPPY HOUR

3:00 PM - 5:00 PM

COCKTAILS	BEER	SHAREABLE
\$9 SCOUT ORIGINALS HONEY DEUCE Flor de Caña Rum, Lemon & Crème de Framboise MULLIGAN Jalapeño Infused Cimarron Blanco, Ancho Reyes Verde, Avocado & Lime Juice FORTY LOVE (N/A) Ritual Non-Alcoholic Tequila, Raspberry, Lemon CLASSICS OLD FASHIONED Bourbon, Sugar, Bitters RANCH WATER Tequila, Lime, Soda MARGARITA Tequila, Orange Liqueur, Lime, Agave MOSCOW MULE Vodka, Ginger Beer, Lime APEROL SPRITZ Proseco, Aperol, Club Soda DAIQUIRI White Rum, Lime, Sugar HIGHBALL Choice of Well or N/A Spirit Choice of Mixer: Club Soda Tonic Ginger Ale Ginger Beer Grapefruit Soda	DRAFT \$1 OFF ALL DRAFTS Pabst Blue Ribbon, American Lite Lager 4.7% 4 Budweiser, American Lager 5% 4 WINE SPARKLING WINE 9 36 Il Soffione, Prosecco, Venetto, Italy SAUVIGNON BLANC 9 36 Ponga, Marlborough, New Zealand ROSÉ 9 36 Mirabeau X, Provence, France PINOT NOIR 9 36 Dough, Central Coast, California CABERNET SAUVIGNON 9 36 Grounded, California	SOFT PRETZEL 8 with Spicy Mustard SMOKED GROUPE DIP 13 GF Dill Potato Chips, House Pickled Jalapeños, Pickles JALAPEÑO POPPER EGG ROLLS 12 Grilled Chicken, Cilantro, Onion, Roasted Garlic, Bacon, Cheddar-Jack & Goat Cheese TWICE FRIED FRENCHED WINGS 15 GF Crudité, Blue Cheese Dressing or Dilly Buttermilk Dressing FLAVORS: Mild, Medium, Hot Buffalo, Green Chili Lime, Orange Tamarind or Thai Peanut Sauce (N) MAINS *** ALL SANDWICHES SERVED WITH FRIES *** THE MG REUBEN 15 Rye Bread, Aged Swiss, Sauerkraut, Thousand Island Dressing ADD A NEGRONI -\$10 CLASSIC CHEESEBURGER 15 Two Smash Patties, American Cheese, Lettuce, Tomato, Onion & Pickles, Brioche Bun HOT DOG 12 All Beef Hot Dog with choice of Onion, Relish or Sauerkraut LITTLE GEM CAESAR 10 Parmesan, Garlic Breadcrumbs
GF GLUTEN FREE	VG VEGETARIAN	V VEGAN
	# RAW SEAFOOD	(N) CONTAINS NUTS

BEER COCKTAILS	
GRAPEFRUIT SHANDY	12
Funky Buddha Floridian Wheat Beer, Fresh Squeezed Ruby-Red Grapefruit	
MICHELADA	12
Odd Pelican Raro Mexican Lager, Savory "I Love Michelada" Mix, Tajin Rim	
BEER-TINI	12
"King of Beers" BUDWEISER Pilsner, served with blue cheese olives and olive brine sidecar	
ON TAP	
Miller Lite , American Lager, Milwaukee, Wisconsin 4.2%	6
Michelob Ultra , American Lager, St. Louis, Missouri 4.2%	6
Yuengling , American Lager, Pottsville, Pennsylvania 4.7%	6
Stella Artois , Lager, Leuven, Belgium 5%	8
St Micheals , Coastie, Blonde Ale, Navarre, Florida 5%	8
Odd Pelican , Pelicano Raro, Mexican Lager, Freeport, Florida 4.7%	10
3rd Planet , Dank Side of the Moon, New England Style Hazy IPA 7.5%	11
Grayton 30A , IPA, Santa Rosa Beach, Florida 5.6%	8
Fairhope , I Drink Therefore I Amber, Amber, Fairhope, Alabama 5.9%	8
Left Hand , Kentucky Bourbon Barrel Ale, Irish Red Ale, Longmont, CO 8.2%	9
Funky Buddha , Floridian, Oakland Park, Florida 5.2%	8
4 Trim Tab Brewing Co. , Paradise Now, Raspberry Berliner Weisse 5.2%	9

Athletic - Free Wave, Hazy IPA, Milford, Connecticut .05 %	6
Abita Root Beer, Covington, Louisiana .0 %	5

THREE POINTER

SIMPLE & CLASSIC. THREE INGREDIENTS, NOTHING BUT NET!

Olive Oil Washed Kettle One Vodka, sidecar of Jack Rudy Olive Brine & 3 Blue Cheese Stuffed Olives

25

ARMY & NAVY [®]

A STORIED TRADITION OF RIVALRY, YET A HARMONIOUS MARRIAGE OF ALMOND AND BRIGHT ACIDITY.

Ford's Dry Gin, Lemon Juice, Almond Syrup & a Dash Angostura

13

MASERATI

SLEEK AND SPORTY WITH A POWERFUL PUNCH OF ZEST AND LUXURIOUS "NECTAR OF THE GODS" FINISH

Ford's Gin, Campari, Ruby-Red Grapefruit Juice & a float of Vietti Moscato di Asti

14

TRIPLE CROWN

QUINTESSENTIAL, JUST LIKE THE HORSE, THE RIDER AND THE BIDDER, IT ONLY TAKES THREE PARTS TO BRING OUT THE SOUTHERN CHARM

Woodford Bourbon, Lemon Bitters & Mint Leaves

15

CATCHER & THE "RYE" OLD FASHIONED

BUILD IT AND THEY WILL COME! QUALITY INGREDIENTS AND PRECISE TECHNIQUE, A REINTERPRETATION OF A CLASSIC HITTER

Michter's Rye, Buffalo Trace Bourbon, Demerara, Angostura & Orange Bitters

18

WINE/VARIETAL	VINTAGE	PRODUCER	APPELLATION	GLASS
Cava	NV	Mercat	Penedes, Spain	12
Rosé	NV	June's Sparkling Rose	Traisental, Austria	20
Champagne	NV	Laurent Perrier	Champagne, France	30
Pinot Grigio	2023	Dalia	Dalle Venezie, Italy	12
Sancerre		Rotating Selection	Sancerre, France	25
Albariño	2023	La Cana	Rias Baixas, Spain	15
Roi Chardonnay	2023	Laboure-Roi	Burgundy, France	14
Chardonnay	2023	Failla	Sonoma Coast, California	19
Moscato	2023	Vietti	Asti, Italy	12
Gamay	2023	Duboeuf- Beaujolais Villages	Beaujolais, France	12
Pinot Noir	2022	Elk Cove	Willamette Valley, Oregon	18
Cabernet Sauvignon	2019	Miner Emily's Vineyard	Napa, CA	22
Malbec	2023	Corazon del Sol	Chacayes, Argentina	15
Zinfandel Blend	2023	Venge 'Scouts Honor'	Napa, California	22

Birdie Cocktails (Can) , Citrus Seltzer,	
Santa Rosa Beach, Florida 5.9 %	12
Birdie Cocktails (Can) , Transfusion, Grape & Ginger Seltzer,	
Santa Rosa Beach, Florida 5.9 %	12
Saint Spritz (Can) , Hugo, Elderflower Spritz 5 %	12
Saint Spritz (Can) , Amalfi Coast, Citrus Spritz 5 %	12
Aval Gold Apple Cider (Can) , Golden Apple Cider, Brittany,	
France 6%	8
FROZEN DELIGHTS	
JOHN DALY	14
Vodka, Lemonade, Iced Tea	
PIÑA COLADA	12
Pinapple, Coco Lopez	
STRAWBERRY DAQUIRI	12
ZERO PROOF	
UNARMED & NAVY (N)	13
Ritual Non-Alcoholic Gin, Almond Syrup, Lemon	
CITRUS SPRITZ	14
Lyre's Non-Alcoholic Italian Orange,	
Wolffer Non-Alcoholic Sparkling Wine, Fresh Citrus	